



CHIMICHURRI BURGERS

with Avocado, Monterey Jack and Cabbage Slaw

PRONTO



HELLO

DRY CHIMICHURRI

Our secret herb blend gives these burgers an authentic South American flavour

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 915



Ground Beef



Dry Chimichurri



Burger Bun



Monterey Jack Cheese, shredded



Mayonnaise



Avocado



Coleslaw Mix



Parsley



Cilantro



White Wine Vinegar



Garlic

BUST OUT

- Baking Sheet
- 2 Small Bowl
- Garlic Press
- Whisk
- Measuring Spoons
- Sugar (1/2 tsp | 1 tsp)
- Large Bowl
- Salt and Pepper
- Medium Bowl
- Olive or Canola oil
- Large Non-Stick Pan

INGREDIENTS

2-person | 4-person

- Ground Beef 250 g | 500 g
- Dry Chimichurri 1 tbsp | 2 tbsp
- Burger Bun 1,2,3 2 | 4
- Monterey Jack Cheese, shredded 2 1/4 cup | 1/2 cup
- Mayonnaise 3 2 1/2 tbsp | 5 tbsp
- Avocado 1 | 2
- Coleslaw Mix 170 g | 340 g
- Parsley 10 g | 20 g
- Cilantro 10 g | 20 g
- White Wine Vinegar 9 2 tbsp | 4 tbsp
- Garlic 10 g | 20 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat your broiler to **low** (to toast the buns). The thumbprint technique in Step 2, helps the patties keep their shape when cooking!



1 PREP

Wash and dry all produce.* Mince or grate **garlic**. Finely chop the **cilantro** and **parsley**. In a small bowl, combine the **cilantro, parsley, half the garlic, 1 tbsp vinegar** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Set **fresh chimichurri sauce** aside.



4 TOAST BUNS

Meanwhile, split the **buns** in half and arrange them on a baking sheet, cut-side up. Sprinkle the **cheese** over the **bottom buns**. Toast the **buns** in the middle of the oven, until the **cheese** melts and the **top buns** are golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



2 MIX BURGER MIXTURE

In a large bowl, whisk together the **remaining vinegar, 2 tbsp mayo** (dbl for 4 ppl) and **1/2 tsp sugar** (dbl for 4 ppl). Add the **coleslaw mix**. Season with **salt** and **pepper**. Toss together. Set aside. In a medium bowl, combine the **beef, dry chimichurri, remaining garlic** and **1/2 tsp salt** (dbl for 4 ppl). Season with **pepper**.



5 MASH AVOCADO

Meanwhile, peel and cut the **avocado** into 1/2-inch cubes. In another small bowl, use a fork to mash together the **avocado** and **remaining mayo**. Season with **salt** and **pepper**.



3 COOK BURGERS

Form **beef mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl). Lightly press a thumb print into each patty. (**NOTE:** Don't push all the way through!) Heat a large non-stick pan over medium heat. When pan is hot, add **1/2 tbsp oil**, then **burgers**. Pan-fry until cooked through, 4-5 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



6 FINISH AND SERVE

Spread the **mashed avocado** on the **top bun**, then spread over the **fresh chimichurri sauce**. Divide the **burgers** between the **cheesy bottom buns**, then top with the **top bun**. Divide the **burgers** and **slaw** between plates.

DOUBLE DOWN

Doubling up on chimichurri means that this dish is double the fun.